***Greek Lemon Chicken***

Ingredients

1 boneless skinless chicken breast, fileted

1 cup flour

1 Tsp. kosher salt

1 Tsp. black pepper

1 Tsp. Granulated Garlic

2 Tsp. fresh Lemon zest

2 Tsp. Fresh Rosemary, finely minced

Juice of Lemon

2 Cloves Garlic, minced

2 Tbsp. White Wine

2 Tbsp. Olive Oil

1 Tbsp. Clarified Butter

2 Tbsp. Soft butter

1. Preheat oven to 350 degrees. Combine flour, salt, pepper, granulated garlic, 1 Tsp. lemon zest, and 1 Tsp. of rosemary on a plate.
2. Heat oil and clarified butter in an oven proof sauté pan until oil and butter are very hot.
3. Dry the chicken and dredge in flour mixture. Shake off excess and place in hot pan.
4. Sauté in pan for about 3-4 minutes until the chicken is lightly browned.
5. Turn over chicken and place sauté pan into preheated oven.
6. Cook in oven for about 5-6 minutes until browned on the bottom and cooked through.
7. Remove chicken to a side plate and cover with foil to rest.
8. Place sauté pan back over moderately high heat. Use a rubber spatula and stir up the flour and fat that is left in the pan. Heat until the residual fat and flour are foaming.
9. Add the garlic, 1 Tsp. lemon zest, and rosemary. Sauté for one minute to cook the garlic.
10. Add the lemon juice and white wine. Boil rapidly for a minute.
11. Take the 2 Tbsp. soft butter and swirl it in. This will mix with the liquid and give it a nice silky finish.
12. Season with salt and pepper to taste and serve immediately. **If you let it cook too long, the butter will separate from the sauce.**